

# DINNERLY



## Roasted Veggie Burgers with Special Sauce



35 minutes



2 Servings

Who needs meat when you've got veggie burgers with the lot! Spread soft milk buns with our moreish special sauce, layer on salad leaves, roasted eggplant, capsicum and zucchini, roll up your sleeves and dig in.

## WHAT WE SEND

- 1 red onion
- 1 eggplant
- 1 red capsicum
- 1 zucchini
- 2 milk buns <sup>1,3,6,7</sup>
- 40g burger sauce <sup>3</sup>
- 100g mixed salad leaves

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 1 garlic clove
- 2¼ tbs olive oil
- 2 eggs <sup>3</sup>
- 2 tsp balsamic vinegar <sup>17</sup>

## TOOLS

- 3 oven trays
- baking paper
- medium frypan

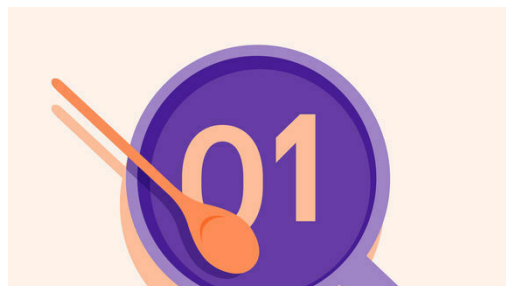
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

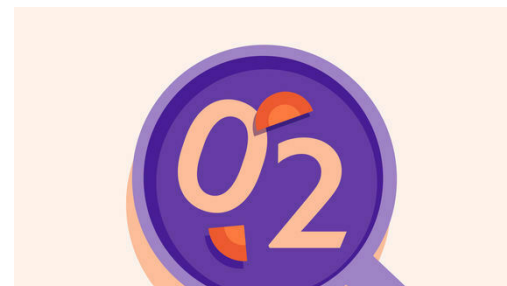
## NUTRITION PER SERVING

Energy 685kcal, Fat 40.9g, Carbs 53.4g, Proteins 18.9g



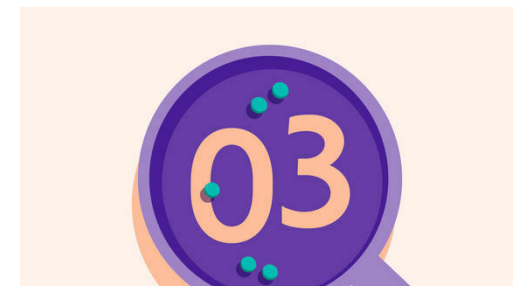
### 1. Prep veggies

Preheat the oven to 220C. Line 2 oven trays with baking paper. Cut the **onion** into thick wedges. Cut **half the eggplant\*** into 5mm-thick rounds. Quarter the **capsicum**. Thickly slice the **zucchini** on an angle. Crush or finely chop **1 garlic clove**.



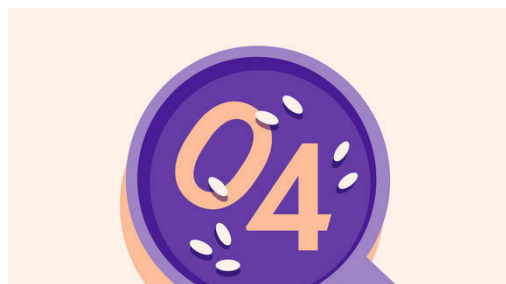
### 2. Roast veggies

Put the **onion, eggplant, capsicum, zucchini** and **garlic** in a bowl. Drizzle with **1½ tbs olive oil**, season with **salt and pepper** and toss to coat. Spread the **veggies** over the lined trays. Roast, swapping the trays halfway, for 25 mins or until tender.



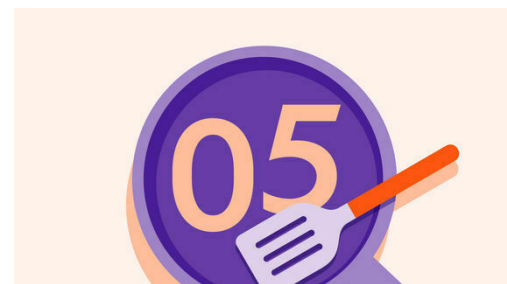
### 3. Fry eggs

Meanwhile, heat **1 tsp olive oil** in a medium frypan over medium heat. Crack **2 eggs** into the pan and cook for 3-4 mins until just set or cooked to your liking. Remove the pan from the heat. Remove the **roasted veggies** from the oven and turn the oven to grill mode.



### 4. Grill buns and assemble

Cut the **buns** in half and put, cut side up, on an oven tray (see Kitchen notes). Grill the buns for 2-3 mins until lightly toasted. Spread the buns with the **burger sauce**, then layer with **half the salad leaves**, **half the zucchini**, the **eggplant, capsicum, onion** and **eggs** (see Kitchen notes). Sandwich with the **tops**.



### 5. Serve up

Put the **remaining salad leaves** and **remaining zucchini**, **2 tsp olive oil** and **2 tsp balsamic vinegar** in a bowl. Season with **salt and pepper** and toss to coat. Serve the **burgers** with the **salad** and enjoy!



### 6. Kitchen notes

If you don't have 3 oven trays, transfer the roasted veggies to a plate, then use one of the trays for toasting the buns.~ If there is any leftover onion or roasted capsicum that doesn't fit in the burger, simply toss it through the salad.